



Thai Mushroom Tom Kha

A fragrant coconut broth with golden mushrooms, snow peas and tomato served over bean thread noodles, finished with fresh Thai basil, lime and chilli.



30 minutes



Plant-Based



2 servings

FROM YOUR BOX

BEAN THREAD VERMICELLI	100g
BUTTON MUSHROOMS	200g
TOMATO	1
GARLIC CLOVE	1
COCONUT MILK	400ml
SNOW PEAS	150g
LIME	1
RED CHILLI	1
THAI BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, soy sauce (or tamari), 1 vegetable stock cube, sugar (of choice)

NOTES

You can transform this dish into a curry instead! Add your preferred curry paste or spices and leave out the water to make the broth. Serve over noodles or rice.

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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **vermicelli noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.

2. SAUTÉ THE VEGETABLES

Halve **mushrooms** and wedge **tomato**. Heat a saucepan over medium-high heat with **oil** (see tip). Add to pan along with crushed **garlic clove**.

TIP *Use coconut oil or add lemongrass, lime leaves and grated ginger for more fragrance.*

3. SIMMER THE BROTH

Stir in **coconut milk**, **1 cup water** and **1/2 crumbled stock cube**. Cover and simmer for 8 minutes. Trim and halve **snow peas**. Add to **broth** and simmer for 5 minutes. Season with **lime zest**, **1/2 juice**, **1 1/2 tbsp soy sauce** and **1 1/2 tsp sugar**.

TIP *You can use a stock paste or liquid stock instead of stock cube if you have some.*

4. FINISH AND SERVE

Divide **noodles**, **broth** and **vegetables** among bowls. Slice **chilli** and use to garnish along with **Thai basil** and **lime wedges**.

TIP *This dish can also be garnished with fresh bean shoots, coriander or mint.*

This recipe has simplified instructions to help lower your meal cost.